

CORRECTIVE ACTION STATEMENT

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	POTABLE WATER	06	2	No
<p>ON THE FOLLOWING DAYS, THE CHARTS AT THE FAR POINT HALOGEN ANALYZER CHART RECORDER CHART WERE LEFT ON THE RECORDER FOR LONGER THAN 24 HOURS: 2/5, 2/9, 2/20, 3/8, 4/7, 4/13, 4/17, 4/27, 6/12, 6/21, 7/8, 7/19, 7/24, 7/27, 7/30, 8/22, AND 9/10. THIS WAS NOTED ON THE LAST INSPECTION.</p> <p>The responsible staff have been retrained and the chart records will be changed, initialed and dated daily.</p> <p>ON THE FOLLOWING DAYS, THE CALIBRATION OF THE FAR POINT HALOGEN ANALYZER CHART RECORDER WAS NOT RECORDED: 7/9 - 7/17.</p> <p>The calibration of the far point analyzer is being recorded on the charts daily.</p> <p>ON 1/23, THE FAR POINT HALOGEN ANALYZER CHART RECORDER CHART WAS BLANK FOR 8.5 HOURS. NO MANUAL TESTS WERE TAKEN DURING THIS TIME.</p> <p>Deck Officer has been retrained to report any abnormal reading immediately and free residual halogen will be measured manually every 4 hours if recorder is not working.</p> <p>THE CALIBRATION OF THE EVAPORATOR/BUNKER ANALYZER CHART RECORDER WAS NOT RECORDED PRIOR TO BUNKERING OR PRODUCTION OF POTABLE WATER. THIS WAS NOTED ON THE LAST INSPECTION.</p> <p>Staff Chief Engineer will ensure that chart recorders are calibrated and documented at the beginning of bunkering or production of potable water</p> <p>FOR SEVERAL DAYS SINCE THE LAST INSPECTION, THE FREE CHLORINE RESIDUAL IN THE DISTRIBUTION SYSTEM AT THE FAR POINT MEASURED ABOVE 5.0 PPM FOR SEVERAL HOURS EACH DAY. MANUAL TESTS WERE NOT CONDUCTED TO DETERMINE WHAT THE ACTUAL FREE CHLORINE RESIDUAL LEVEL WAS, SO IT COULD NOT BE DETERMINED IF THE LEVEL WAS ABOVE 5.0 PPM. THIS WAS NOTED ON THE LAST INSPECTION.</p> <p>Staff Engineer will ensure manual tests are conducted if recorder shows halogen outside of acceptable limits and will also document corrective action.</p>				
2	POTABLE WATER	08	1	No
<p>IT WAS NOTED ON THE LAST INSPECTION THAT THE REDUCED PRESSURE BACKFLOW PREVENTION DEVICES HAD NOT BEEN TESTED. THE TESTING OF THESE DEVICES WAS DONE IN MARCH BY AN OUTSIDE COMPANY. THE TEST RESULTS SHOWING THE PRESSURE DIFFERENCES WAS NOT AVAILABLE FOR INSPECTION.</p> <p>Reduced Pressure Backflow Prevention Devices are tested annually and test results are on file and available for inspection</p>				
3	POTABLE WATER	03	0	Yes
<p>FOR SEVERAL DAYS DURING APRIL 2004 THE SHORE SIDE PH AND HALOGEN DEMAND TEST RESULTS WERE NOT RECORDED PRIOR TO BUNKERING.</p> <p>FOR SEVERAL DAYS DURING APRIL 2004 POTABLE WATER WAS BUNKERED BELOW 2.0 PPM.</p> <p>FOR SEVERAL DAYS DURING FEBRUARY AND MARCH 2004 POTABLE WATER WAS PRODUCED BELOW 2.0 PPM.</p> <p>Halogen demand test and pH test will be conducted and recorded before bunkering of water. Potable water will be halogenated to 2.0 ppm during production and bunkering; halogen levels will be tested manually if chart recorders are not operating</p>				
4	WHIRLPOOL SPAS	10	0	No
<p>IT WAS STATED BY THE STAFF CAPTAIN THAT THE BACKWASHING OF THE GRANULAR FILTERS IS DONE EVERY NIGHT BY AN AUTOMATED SYSTEM. A SIGHT GLASS OR CLEAR PIPING IS NOT PROVIDED TO ENSURE A CLEAN FLOW OF WATER AT THE END OF BACKWASHING.</p> <p>A miscommunication between Staff Engineer and Staff Captain caused this remark. The ship does perform a manual back wash every night, until the water is clear, and the whirlpool is provided with a sight pipe/glass.</p>				

SEABOURN PRIDE**September 19, 2004**

5 **HOT GALLEY-FISH STATION** 33 1 No

THE DECK-BULKHEAD JUNCTURE IN THE CORNER WAS ROUGH MAKING IT DIFFICULT TO CLEAN.

New Tiles were order for replacement

6 **HOT GALLEY-FISH STATION** 27 1 No

CONGEALED GREASE WAS NOTED AROUND THE GREASE DISCHARGE PIPE IN THE FRYER CABINET.

Corrected. Cleaning Teams made aware of the area and included in their cleaning schedules

7 **HOT GALLEY-MEAT SIDE** 20 0 No

CORROSION WAS NOTED IN THE TILT PAN. THERE WAS STANDING WATER IN THIS UNIT FROM CLEANING.

Corrected .The suggested cleaning procedure is now in place. Tilt pan will be thoroughly dried by inverting and then cooking oil applied to prevent corrosion.

8 **HOT GALLEY-MEAT SIDE** 08 1 No

THE VENT HOLES FOR THE BACKFLOW PREVENTION DEVICE NEAR THE TILT PAN WERE PARTIALLY BLOCKED.

Corrected. Cleaning Teams made aware of the area and included in their cleaning schedules

9 **HOT GALLEY-MEAT SIDE** 30 0 No

A "WASH HANDS OFTEN" SIGN WAS NOT POSTED OVER THE HANDWASH SINK.

Corrected. Sign now in place.

10 **HOT GALLEY-MEAT SIDE** 27 1 No

CONGEALED GREASE WAS NOTED AROUND THE GREASE DISCHARGE PIPE AND FIXTURES IN THE FRYER CABINET.

Corrected. Cleaning Teams made aware of the area and included in their cleaning schedules

11 **HOT GALLEY-MEAT SIDE** 16 0 Yes

SLICED HAM WAS TESTED AT 49°F AND DICED HAM WAS TESTED AT 70°F IN THE REACH-IN REFRIGERATOR. THESE ITEMS WERE SAID TO BE UNDER TIME CONTROL BUT THERE WAS NOT INDICATION IN THE TIME CONTROL PAN OR ON THE FOOD PANS THAT THIS WAS THE CASE. IN ADDITION, ITEMS THAT WERE NOT ON TIME CONTROL WAS IN THE SAME UNIT.

Corrected. Fridge is now clearly signed for time control

12 **FOOD SERVICE GENERAL** 16 0 Yes

THE TIME AS A CONTROL PLAN WAS A SAMPLE PLAN AND DID NOT HAVE THE DETAIL NECESSARY TO EXPLAIN HOW TIME CONTROL WAS USED ON THIS VESSEL.

Corrected. The plan now states the particular logistics of our operation and is available for inspection.

13 **HOT GALLEY-MEAT SIDE** 28 0 No

PLASTIC TASTING SPOONS WERE IN A PAN OF STANDING WATER. THESE SPOONS WERE SAID NOT TO HAVE BEEN USED. THE SPOONS WERE DISCARDED.

Corrected. The single used spoons are used for tasting only and the staff has been retrained on this matter. Spoons will be stored in container with all handles facing up.

14 **HOT GALLEY-MEAT SIDE** 28 0 No

STANDING WATER WAS NOTED IN THE CHOPPER BOWL AFTER CLEANING. THE BOWL WAS NOT INVERTED TO DRAIN.

Corrected. Cleaning Teams made aware of this item and instructed to store chopper bowl and other items inverted after cleaning.

SEABOURN PRIDE**September 19, 2004**15 **HOT GALLEY-MEAT SIDE** 33 1 No

ITEMS WERE NOT STORED OFF THE DECK IN THE LOCKER ADJACENT TO FS63 MAKING CLEANING OF THE DECK DIFFICULT.

Corrected, crew instructed on importance of keeping all items off deck16 **POTWASH** 26 3 Yes

A SET OF TONGS AND A PAN WERE SOILED AND STORED AS CLEAN.

Corrected. Cleaning Teams made aware of the deficiency and we've added one more person to the area to ensure cleanliness, furthermore, water temperature and the cleaning producers were revised to attain better results.17 **COLD GALLEY** 26 3 Yes

A RICE BOWL WAS SOILED AND STORED AS CLEAN.

Corrected. Cleaning Teams made aware of the deficiency we've added one more person to the area to ensure cleanliness, furthermore, water temperature and the cleaning producers were revised to attain better results.18 **MAIN GALLEY DISHWASH** 22 0 No

THE GAUGE NOTED 255°F AT THE DISHWASH UNIT WHILE THE TEMPERATURE WAS TESTED AT 165°F. THIS GAUGE WAS NOT FUNCTIONING PROPERLY. THREE OUT OF FIVE NOZZLES WERE NOT SPRAYING ON THE FINAL RINSE SPRAY ARM.

Corrected, gauge has been replaced. Cleaning team has been retrained on proper cleaning of spray nozzles at the end of each service19 **FOOD SERVICE GENERAL** 15 0 Yes

A RECORD KEEPING SYSTEM WAS NOT IN PLACE FOR THE SHELL STOCK TAGS. A SYSTEM HAS JUST BEEN DEVELOPED AND WAS TO BE IMPLEMENTED.

Corrected. The suggested record keeping is now in place20 **PROVISIONS-BUTCHER SHOP** 22 0 No

A SPONGE WAS NOTED IN THE SANITIZING BUCKET.

Corrected. Staff reminded that sponges can not be used in the galleys21 **PROVISIONS CORRIDOR** 19 0 No

ENSURE THAT THERE ARE NO WASTE LINES WITH MECHANICAL COUPLINGS IN THE DECKHEAD ABOVE THE FOOD ITEMS STORED IN THE CORRIDOR.

Inspected. No waste lines overhead.22 **PROVISIONS CORRIDOR** 21 1 No

A PAPER MATERIAL WAS USED ON THE DECK STAND FOR STORAGE. THIS MATERIAL WAS ABSORBENT AND NOT EASY TO CLEAN.

Corrected. Staff reminded that absorbent material is not allowed for storage23 **PROVISIONS CORRIDOR** 27 1 No

THE PAPER MATERIAL USED ON THE DECK STAND FOR STORAGE WAS SOILED AND STAINED.

Corrected. The paper material is no longer in use24 **PROVISION WINE STORES** 19 0 No

CASES OF WINE WERE STORED ON THE DECK.

Corrected. Staff reminded not to store anything on the deck.

SEABOURN PRIDE

September 19, 2004

25	PROVISIONS-WINE STORES	21	1	No
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THE CIGARETTE SHELVES WERE CONSTRUCTED OF RAW WOOD MAKING CLEANING DIFFICULT.

The raw wood shelves have been replaced by stainless steel plate. Completed

26	PROVISIONS-WINE STORES	21	1	No
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REMNANTS OF TAPE WERE NOTED ON THE SHELVING UNITS MAKING CLEANING DIFFICULT.

Corrected, tape residue has been removed

27	CREW GALLEY	27	1	No
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CONGEALED GREASE WAS NOTED IN THE GREASE DISCHARGE AREA IN THE FRYER CABINET.

Corrected. Cleaning Teams made aware of the area and included in their cleaning schedules

28	CREW DISHWASH	22	0	No
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A SLIGHT OVERLAP WAS NOTED WHEN THE OVAL PLATES WERE LOADED IN THE DISHRACK.

Corrected. Staff advised and a picture how to load a dish rack is on display by the dishwasher machines

29	CREW GALLEY	22	0	No
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THE GLASSWASH UNIT HAS BEEN OUT OF ORDER FOR TWO MONTHS.

Machine scheduled to be back on duty on September 29, 2004

30	CREW GALLEY	34	0	No
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THE DECK DRAIN WAS CLOGGED NEAR THE DISHWASH AREA.

Corrected, drain has been unplugged

31	CREW MESS	33	1	No
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THE DECKHEAD WAS STAINED OVER THE HOT LINE. GAPS WERE NOTED AROUND THE SPRINKLER HEADS.

Corrected, gaps have been sealed and regular cleaning scheduled

32	CREW MESS	28	0	No
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UTENSILS WERE PLACED OUT FOR USE WHILE WET.

Corrected. Staff reminded that all utensils have to be air dried

33	OFFICER'S MESS	28	0	No
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PLASTIC CUPS WERE PLACED OUT FOR USE WHILE WET.

Corrected. Staff reminded that all utensils have to be air dried

34	CREW BAR	19	0	No
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TWO BOTTLES OF WINE WERE STORED ON THE DECK.

Corrected. Staff reminded not to store any thing on the deck.

35	CREW BAR	36	0	No
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INADEQUATE LIGHTING WAS NOTED IN THIS AREA.

Pending. New set of lights to be installed in this area on October 2nd 2004

SEABOURN PRIDE**September 19, 2004**

36 CREW BAR 38 0 No

A BOTTLE OF METAL POLISH AND A BOTTLE OF GLASS CLEANER WERE STORED BEHIND THE BAR.

Corrected. Staff reminded to store chemical only in the clearly signed Chemical Locker

37 CONSTELLATION BAR PANTRY 20 0 No

A FEW TEA POTS WERE PITTED MAKING CLEANING DIFFICULT.

Corrected. The tea pots were discarded and replaced.

38 CONSTELLATION BAR PANTRY 26 3 Yes

ONE TEA POT WAS SOILED AND STORED AS CLEAN.

Corrected. Water temperature and the cleaning producers were revised to attain better results.

39 CLUB BAR 33 1 No

THE DECK DRAIN AND AREA AROUND IT WERE DIFFICULT TO CLEAN DUE TO ROUGH SURFACES. THIS AREA WAS SOILED. THIS WAS NOTED IN THE TECHNICAL SPACE UNDER THE COUNTER.

Doors to technical space to be modified for easier access. Cleaning procedures revised by Deck Department. Date of completion October 2nd 2004.

40 SKY BAR 26 3 Yes

NUMEROUS PLASTIC GLASSES WERE SOILED AND STORED AS CLEAN.

Corrected. Water temperature and the cleaning producers were revised to attain better results.

41 SKY BAR 33 1 No

THE DECK DRAIN AND AREAS AROUND IT WERE SOILED IN THE TECHNICAL COMPARTMENTS. THESE AREAS WERE DIFFICULT TO CLEAN DUE TO ROUGH SURFACES.

Doors to technical space to be modified for easier access. Cleaning procedures revised by Deck Department. Date of completion October 2nd 2004.

42 SKY BAR 21 1 No

POROUS WOODEN SURFACES WERE NOTED ON THE UNDER SURFACE OF THE BAR SERVICE COUNTER.

Replace with varnished washable wood.

43 VERANDA SERVICE COUNTER 33 1 No

AREAS OF THE DECK UNDER THE CLEAN PLATE STORAGE COUNTER AND OMELET STATION WERE CONSTRUCTED OF RAW WOOD MAKING CLEANING DIFFICULT.

The teak deck in Veranda Café is scheduled for revision in dry dock.

44 VERANDA SERVICE COUNTER 36 0 No

ONE BULB WAS NOT SHIELDED OR SHATTER-RESISTANT OVER THE CLEAN PLATE STORAGE AREA.

Corrected, shatter-resistant bulb in place

45 VERANDA SERVICE COUNTER 28 0 No

THE HOT WATER POTS WERE WET AND NOT INVERTED TO DRAIN.

Corrected. Staff reminded to invert clean wet china to air-dry properly

September 19, 2004

A FLY TRAP WAS MOUNTED OVER THE COFFEE STATION.

Corrected. Fly Trap dismantled and moved to non food service area within the room.

THE SOILED END PRE-WASH SINK WAS USED TO ICE DOWN BOTTLES OF CHAMPAGNE. SOILED GLASSES AND DISHES WERE NOTED NEXT TO THE BOTTLES.

Corrected. Staff reminded that no pre-wash sink can be used to chilled champagne bottles, furthermore, was explained to use an insulated food grade container to achieve the same result in safer manner

A SEAM WAS NOTED BETWEEN THE UPPER COMPARTMENT AND THE ICE BIN IN THE ICE MACHINE.

In progress. Technical team is adding the silicone cover. Date of completion October 2nd 2004

THE PESTICIDE USE AND EFFECTIVENESS WAS NOT RECORDED. THE PEST SIGHTING LOGS DURING INSPECTIONS DID NOT HAVE A COLUMN TO NOT THE SIGHTINGS OF PESTS.

Corrected, revised log to document pest sightings in place, and training has been conducted

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SEABOURN PRIDE - CAS - [09/19/2004] .

THE INSIDE SURFACES OF THE CABINET UNDER THE COFFEE STATION WERE CONSTRUCTED OF RAW WOODEN SURFACES MAKING THEM DIFFICULT TO CLEAN.

Corrected. Replaced with varnished washable wood